Experience the Thorny Devil Brewery Menu

At Thorny Devil Beer, great food and exceptional craft beer go hand in hand. The Thorny Devil Brewery Menu has been carefully created to complement our handcrafted beers while showcasing fresh, locally sourced ingredients and bold smokehouse flavours. Whether you're stopping by for a casual lunch, sharing plates with friends, or enjoying a relaxed dinner, our menu offers something to satisfy every appetite.

Every dish reflects our passion for quality, bringing together traditional smoking techniques, premium Western Australian produce, and flavours that perfectly pair with our signature craft beers and refreshing ciders.

Delicious Starters & Share Plates

Kick off your dining experience with a selection of flavour-packed starters that are perfect for sharing. Enjoy favourites such as **Smoked Assorted Nuts**, **Fried House-Made Pickles**, **House Smoked Corn Cob**, and our popular **Jalapeño Croquettes** filled with smoked corn, cream cheese, and chimichurri.

For something heartier, try the **House Made Smoked Franklin River Pork Cumberland & Danish Pilsner Sausage**, served with smoked tomato relish and charred bread. These share plates are designed to pair beautifully with a cold glass of craft beer while bringing friends and family together around the table.

Smokehouse Favourites

If you're craving authentic smokehouse flavours, our menu won't disappoint. Choose from tender **Smoked Lilydale Free-Range Chicken Wings** with either Sticky Peanut Brittle Sauce or Spicy Buffalo Sauce, or enjoy our famous **Franklin River Pulled Pork Sliders** topped with our signature Apple Cider Slaw.

Vegetarian guests can enjoy the delicious **Smokey BBQ Pulled Jackfruit Sliders**, while burger lovers will appreciate the **Stirling Range Beef Brisket Burger**, served with onion rings, pickles, tomato, fries, and our rich Choc Maple Stout BBQ Sauce.

For those looking for a hearty meal, our **Smoked Baby Back Beef Ribs** deliver slow-cooked perfection with a sticky Texan glaze, crispy fries, and refreshing Apple Cider Slaw.

Signature Smoked Platter

The highlight of the **Thorny Devil Brewery Menu** is our **House Smoked Platter**, a feast created for serious food lovers. Featuring smoked beef brisket, pulled pork slider, pork sausage, smoked chicken wing, corn cob, charred bread, smoked tomato relish, herb garlic butter, and our signature Choc Maple Stout BBQ Sauce, it's the perfect choice for anyone wanting to experience the best of our smokehouse kitchen.

Complete your meal with delicious sides including **Apple Cider Slaw**, **Charred Bread with Roast Garlic Herb Butter**, or a serving of crispy fries with aioli.

Perfect Food & Craft Beer Pairings

Every item on the **Thorny Devil Brewery Menu** has been designed to pair perfectly with the brewery's handcrafted beverages. Enjoy your meal alongside refreshing favourites such as **Local Lager**, **New World Pale Ale**, **Apple Cider**, **Passion Fruit Beer**, or explore one of our seasonal craft beer releases. Whether you prefer crisp, fruity, hoppy, or bold flavours, there's a pairing to suit every palate.

Visit Thorny Devil Beer Today

Whether you're a local or exploring Western Australia, **Thorny Devil Beer** offers more than just great craft beer, it delivers a complete brewery dining experience. From smokehouse-inspired meals and handcrafted beverages to a warm, welcoming atmosphere, every visit is memorable.

Explore the Thorny Devil Brewery Menu today and discover why Thorny Devil Beer has become a favourite destination for craft beer enthusiasts, food lovers, families, and friends looking to enjoy exceptional flavours in a relaxed brewery setting.